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CHILITM

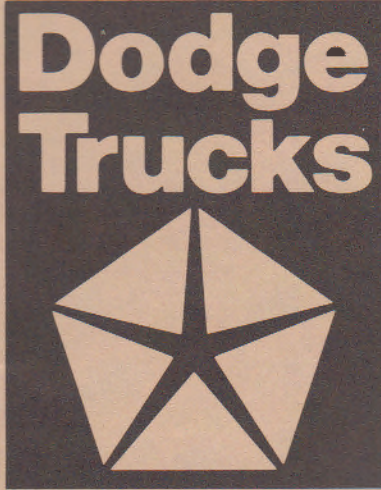
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From the Fireside

We gave up on the "windmill a month" plan.... It seems that we have hit upon a really stubborn bunch of folks over in Lynchburg, Tennessee. After we went to press last month, we received a letter from the Head Honcho of the Tennessee Squires Association. You might remember that we had asked for their assistance in straightening out Poor Roger Brashears, who is now world-famous for desecrating his chili by cooking beans in it. Anyway, the Honcho (Charles Manley, by name) writes back and tells us that he doesn't know if he can straighten ol' Roger out, because he, too, cooks beans in his chili, as do many of the folks around Lynchburg. Can you believe it?!?!?

As you can well imagine, we were shocked! We didn't know which way to turn. We pondered the situation and thought things out ever so carefully and finally, after much deliberation, decided to do what we had to do ... we wrote to Governor Lamar Alexander of the Great State of Tennessee. We told the Governor of the terrible plight in Lynchburg. We told him that something **MUST** be done ... the seriousness of bean-ing chili surpasses catsup-ing Tennessee ham ... and coke-ing Jack Daniels! We asked that Governor Alexander rush to the aid of these misguided souls ... all most likely led astray by the likes of Roger Brashears! We sent the Governor several C.A.S.I. approved chili recipes to pass along to his constituents in Lynchburg.

We also told Texas Governor Mark White about the Tennessee trouble and asked if he could work on things from his end. (See Gov. White story in this issue.)

We are in hopes that we won't have to go for federal intervention on this matter.

Now, for you misguided souls who have been led astray by the likes of Poor Roger, let us explain about beans.... Beans are fine ... but they go with cornbread ... and onions ... and are even a fair **COMPANION** to chili. But **DON'T EVER** cook them in your chili! There's nothing wrong with beans ... (except perhaps kidney beans ... or those disgusting sugar-y Boston baked beans) ... and many a family has eaten mighty

good on Wash Day when Mama served up a pot of beans and cornbread and a tall glass of sweet milk ... but for heaven's sake ... keep your beans out of the chili pot!

At any rate, we are anxiously awaiting a reply from Governor Alexander on this matter. We know that the Tennessee chili world has the utmost faith in the powers of the highest elected official of their fair state and we wouldn't want the true, pure chilihead to be let down. Fear not: **CHILI MONTHLY** will keep you posted on the saga of Poor Roger until we get this situation resolved. If it comes down to the bottom line, perhaps Poor Roger will open his eyes and shake the dust from his ears and listen to Governor Alexander.

As we told Governor Alexander, Texas and Tennessee have long been "running buddies," so to speak. When Texas needed help with the "beaners" at the Alamo, Tennessee sent us two of the bravest men they had to offer, Jim Bowie and Davy Crockett ... and fine heroes they were, too! That's why we at **CHILI MONTHLY** feel the need to help Tennessee with their "bean-ers" ...!

If you think about it, and we don't honestly know for sure ... but Davy and Jim may have eaten a whole lot of chili during those last thirteen days before the fall of the Alamo. Whether or not they did is currently being researched by select members of the Daughters of the Republic of Texas ... it IS a fact that if they did eat chili, it **DEFINITELY** didn't have beans in it! No real bowl of chili is cooked with beans in it ... because although that may be a tasty fare for some ... it wouldn't be chili!

Even the U.S. government has rules and regulations about chili. If you cook beans in it, it cannot be called chili ... that's right! It must be called chili **WITH BEANS**. We don't want Poor Roger in any more trouble than he's already in ... because no one wants the feds snooping around the Jack Daniels distillery. If you think chili laws are hard to keep up with, you should check out the alcohol laws!

Why, some revenueur might come around and find a sofa bed in a room with a common wall with a room with a common wall with a room full of empty



whiskey bottles! And that might be against the law! Would we have a problem then! The government could tie the distillery up in red tape and there would be a shortage of Jack Daniels ... and we've already got some folks trying to drink up more than their share! Then we might be issued JD stamps and be rationed and I happen to know a couple of menfolks around here who wouldn't take kindly to that at all!

Chili laws ... alcohol laws ... this brings us to another subtitle ... **LAW**. Lawyers make up these laws and put in a whole lot of pig latin stuff that they learned to spell good in school like "heretofore" and "wherewithin" and we end up with laws on the books that are too hard for the common fella to understand. So the ol' boy has to hire a lawyer to figure out what it says and still he don't understand it ... ah well! Talk about a big problem to deal with ... here I am worryin' about whether or not Poor Roger can make sense out of those liquor laws when he's got us up to our necks in beaners ... Tennessee beaners!

We'll keep you up-to-date (not a law term) on the continuing story of "Poor Roger ... the Tennessee Beaner," but in the meantime, if you would like to contact Roger, and do your part in keeping chili pure and as it was meant to be, you can write to him in care of the Jack Daniels Distillery, Lynchburg, Tennessee.

Warmly,

Diana

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CHILI MONTHLY

March 1984

Volume 1 — Number 3

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CHILI MONTHLY denies responsibility for anything you might accuse us of.

"The aroma of good chili should generate rapture akin to a lover's kiss."

Joe Cooper

Contact CHILI MONTHLY for advertising rate card at P.O. Box 189, Martindale, Texas 78655.

"May the warmth of our hearts always remain as hot and tender as a steaming bowl of chili."

George Haddaway

CHILI MONTHLY covers chili . . . and other necessary ingredients of the good life such as country music, memories, barbeque, beer joints, back roads, cookoffs, good books, good friends and good times.

HILLBILLY CHILI

by Bill Neely

I told Diana when she first talked with me about writing a regular column that it might not always be about chili. As it turns out, I may have used up all the chili facts in the first two columns. All this, of course, is getting around to the fact that I don't have a whole lot to say about chili this month, but the fact that I've gotten this far is a feather in my cap, or, at least, according to my wife. You see, writers cringe at the thought of anything being "regular." Why, we wouldn't be writers in the first place if we could do regular things, like getting paid every month or saving any of the money. You know, things like that.

But I can report that chili is alive and well in the hills of West Virginia. We are going to hold our Seventh Annual Hillbilly Chili Cook-off this August 4 at Snowshoe Ski Resort and we expect more than 100 cooks, which isn't bad for a bunch of hillbillies. In fact, we've got the entire staff of *Car and Driver* magazine coming down from Michigan to cook up 50 gallons or so which they will sell for charity.

And it's alive in Tennessee as well. I know because I've been spending a lot of time in Nashville recently. I wrote a book called "Roy Acuff's Nashville," so naturally I had to spend a lot of time with Roy at the Grand Ole' Opry. Well, it turns out that the one thing they like better than a sad song is a good bowl of red. And they had the nerve to suggest that a hillbilly from West Virginia didn't know anything about cooking except cooking moonshine. I couldn't get too upset because 'shine and chili are sort of related. If they're both made properly, that is.

So I got my old West Virginia buddy Bill Handlan who heads up the public relations effort for Jack Daniels and made him a chili judge. Of course, he went back and straightened them out. Once he got himself straightened out.

There is one story I would like to share with you concerning Roy Acuff — who easily is the finest man I ever met: I was at the Opry with Roy one night and he was standing around signing autographs. He does it every minute he is out of his dressing room. He's still

immensely popular because of his great talent and because he's a pioneer of country music.

Roy had signed about 30 autographs when some guy piped up from the back of the line and said, "Roy, I bet you wish you had a dollar for every one of those you've signed, don't you?"

Roy looked him right in the eye and replied, "I have."

I suppose the only thing this column proves is that, like a bowl of red, some of 'em aren't worth carrying home.

CHILI



Roy Acuff

Bill Neely is the author of biographies on Chet Atkins, Pete Fountain, A.J. Foyt, and most recently, Roy Acuff and the Grand Old Opry. Bill has written several articles for Playboy and is a contributing editor to Penthouse Magazine. He and his wife Martina collaborated on The International Chili Society Chili Cookbook and are head honchos of the West Virginia chili clique. Bill is the Hillbilly Bureau Chief of CHILI MONTHLY.

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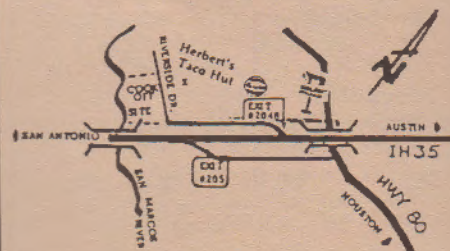


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It was once your favorite food ... what you ordered anytime you ate out. It's still one of your favorite foods — (second to chili, of course) and you still order it sometimes when you eat out — especially if you are traveling or in a hurry. I'm speaking of the HAMBURGER.

Hamburgers are the equal opportunity food. Menudo is a little hard to stomach if you don't have ancestral ties somewhere south of the border ... and it ain't easy to suck dem crawdad heads if'n you ain't a full blown Cajun ... and it takes guts to eat chittlins if you're not Black ... and a square meal of head cheese is definitely easier to enjoy if your own head is a little square. But the hamburger crosses all ethnic and racial barriers.

And it crosses all regional lines. It's as hard to find decent black-eyed peas in the North as it is to find good clam chowder in the South. But the hamburger is found everywhere .. at least something resembling the hamburger.

I read once of someone who claims to not like pecan pie (he obviously had never tasted my Aunt Bonnie's) ... and I even know someone who doesn't like fried okra ... But

NOBODY DOESN'T LIKE HAMBURGERS!

KENT FINLAY



Health Food Nut



Hungry Cowboy



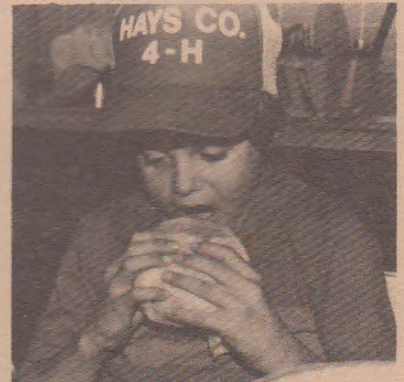
Blues Musician



Doodle Bug Hunter



Chili Cooks



4-H Member



Deputy Sheriff



Mariachi Musician



Notary Public

Hamburger Mecca

*"Lookin' hard for a drive-in, searchin' for a corner cafe,
Where the hamburgers sizzle on an open grill, night and day ...
I'm so glad I'm livin' in the U.S.A. ..."*

CHUCK BERRY

Four star restaurants are hard to come by ... but four star hamburger joints are even harder to find. (In fact, THE NEW YORK TIMES guide to four star restaurants does not list a single hamburger joint.) There are probably less than thirty in the entire country. Most towns are lucky to have even a two star hamburger place.

But Austin, Texas is a Mecca ... a paradise for the hamburger connoisseur. Austin is blessed with not one — not two — but three "four star" hamburger joints (so designated by CHILI MONTHLY).

I have done a great deal of pondering as to why Austin should have been so smiled upon by Lady Luck and have come up with the following conjectures:

1. Austin has perhaps a larger per capita student population than any other city in the nation. Home of several colleges and universities (including the University of Texas with an enrollment of almost 50,000 students alone) the student population of Austin (including high schools, etc.) is well over 100,000. Everybody knows that students sustain themselves almost solely on hamburgers. (Mature people tend to move up to the hard stuff like chili.)

2. Austin is one of the nation's music centers, and musicians are always broke and hungry if they are not rich and famous. And if they are rich and famous, they are always in a hurry or "on the road again." Musicians eat a lot of hamburgers.

3. And Austin is the Capital of Texas and is literally overrun with politicians. Of course we've heard them talk about how underpaid they are ... so I'm sure they eat a lot of hamburgers.

The hamburger is wholesome — a meal in itself ... meat, vegetables, bread ... it's quick, cheap and delicious if properly prepared. Here's how Austin's "four star" hamburger joints fix them:



Trigger Galvan — Johnny Boy's Chef

JOHNNY BOY'S DRIVE INN
2401 E. 1st St., Austin, Texas

Johnny Boy's Drive Inn was established 35 years ago by Johnny Boy Saldana in the same building it's located in today. Johnny Boy's is now run by Johnny Boy's boy George Saldana, who has worked there since he was seven years old. George is no Johnny-come-lately to the hamburger business.

George says that he tries to maintain a family atmosphere at Johnny Boy's Drive Inn. "Kids grow up and bring their kids here ... Darrell Royal eats here ... Susan St. James and Peter Fonda ate here when they were filming Outlaw Blues ... and Killer Carrasco ... the one who tried to shoot his way out of Huntsville ... he ate here."

Another noted hamburger affectionado, Earl Campbell, used to eat at Johnny Boy's Drive Inn while he was the "main man" of the University of Texas football team. "He would come every day and order the same thing: three or four

(continued on page 12)

Fletcher Davis Father of the Hamburger

Fletcher (Old Dave) Davis (1864-1941) was a potter by trade, who opened a little lunch counter on the square in Athens, Texas in the late 1880's. Old Dave served the usual fare of the day ... chili and crackers, stew, and something that came to be called the Hamburger Sandwich.

The Hamburger Sandwich became the most popular item on the menu and Old Dave was proud to serve 'em up. It consisted of two slices of homemade white bread, a generous mixture of mayonaise and dry mustard, sliced Bermuda onion and sliced pickle. The Hamburger Sandwich was such a hit in Athens that according to Pea-tini King, Bill Perryman, the townfolks got together enough money to put Old Dave on the Cotton Belt Line to head for the St. Louis World's Fair in 1904. Old Dave set up a booth and served the world his Hamburger Sandwich. He was written up in newspapers throughout the summer ... but the newspaper men failed to get his name ... simply calling him a food vendor. After all, who cared about the old fella's name ... it was the sandwich that was news! No doubt about it ...by the end of the summer, the Hamburger was a hit! After the fair, Old Dave and his wife came back to Athens and he never reopened his cafe. He resumed his pottery business and took odd jobs, but remained quite a character around East Texas.

Buddy Miller, of Athens Pottery, remembered Old Dave for more than his culinary feats ... he remembered the time Old Dave took a long walk on his knees. It seems that Old Dave got the contract to paint the yellow stripe on the new Highway 31, from Athens to Murchison. Old Dave got him some cotton picker's kneepads and a can of yellow paint and a brush and proceeded down Highway 31 ... on his knees.

As happens many times when credit isn't given where it's due, there have been some imposters who have tried to claim the hamburger as their own. Due to a mix-up in the reporting at the

(continued on page 14)

THE CHAINS

There are probably more chain hamburger places than any other kind of fast food joints. There are several ways they could be classified, but for our purposes, we will use the old Western movie ratings to differentiate the "A" chains from the "B" chains.

Chili's Hamburger Bar and Grill was founded in Dallas, Texas by Larry Lavine. In a short time, they have spread throughout the United States and now have 26 locations so every true hamburger connoisseur won't want to miss Chili's. The chilihead **MUST** hit as many Chili's locations as possible, and check out the pictures. Every inch of wall space is covered with photos of chili cookoffs, chili teams chili queens and the like. And if the atmosphere isn't enough, check out the hamburgers. (That's why we went there, isn't it?) They have twelve varieties of hamburgers, from the Old Timer to the Terlingua Pride, which is a chiliburger, naturally. Chili's chili is about the best we've had in a restaurant ... and that's important on a chiliburger. Lots of folks think any old canned chili will do for a chiliburger, but that is **WRONG!** Not the case at Chili's where the only thing better than their hamburgers is their chili. So for the best of both worlds, try the Terlingua Pride at Chili's.

* * * *

Perhaps one of the most famous fast food hamburger chains is Krystals. Based in Tennessee, the Nashville Krystals is a p.r. man's dream. Stories and yarns have been told about Krystals for years. Willie Nelson existed on 12¢ Krystal hamburgers while he was paying his dues in Music City and after he "made it" he sent for several dozen Krystals to be flown in and delivered to his hotel suite in Los Angeles. Jerry Reed once took a sackful of Krystals to the Governor's Mansion when he was invited to spend the weekend ... just in case he had a Krystal craving. And perhaps the most memorable story is that when Loretta Lynn was helping her little sister come

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Rock and Roll and the Hamburger vs. Country Music and Chili

In the 1950's a group of country musicians in Memphis started messing around with a new sound ... Elvis Presley, Carl Perkins, Jerry Lee Lewis, Roy Orbison, etc. came up with something they called rock and roll ... and **DID IT EVER CATCH ON!** In fact, it caught on so strong that for a while it almost wiped out the music that gave it birth.

Now, this brings us to what the **HAMBURGER** did to **CHILI** (for a while). When the hamburger appeared at the St. Louis World's Fair in 1904, chili was becoming the king of the mountain. Chili parlors were springing up everywhere. After all, chili was the original fast food and the chili parlor was the original fast food joint. When you ordered a bowl of chili, you got it before you could finish saucing your coffee ... and it came with all the crackers you could crumble into it. It set you back about a buffalo nickle. What a deal!

Then the Elvis of the food industry, Old Dave, introduced the second fast food, the hamburger **AND DID IT EVER CATCH ON!** — maybe not as fast as rock and roll, but it sure caught on just the same. A good bowl of chili became so hard to find that by 1939, George Haddaway felt compelled to form the Chili Appreciation Society (International), with the stated purpose of developing, promoting and eating good chili con carne throughout the world.

Just two years before, in 1937, the

San Antonio "chili queens" had shamefully been banned from Military Plaza ... and through the years, unscrupulous cooks around the nation had adulterated the sacred bowl of red with everything from catsup to kidney beans so that it had become virtually impossible to find decent chili. (So it's no wonder the hamburger caught on like it did).

The hamburger reigned through the forties and fifties. In 1954 when Elvis recorded "That's Alright, Mama," his first record, it was not a bowl of chili he ate after the session ... it was a hamburger.

There was not a single chili parlor in Memphis at that time ... maybe not in all of Tennessee. There were hamburger joints all over town.

But like country music — something as wonderful as chili cannot be held down forever. Country music suffered at the onset of rock and roll, but of course now, it is once again your favorite ... And chili suffered at the onset of the hamburger (partly because of the unscrupulous chili cooks who would compromise good chili to save time or money or whatever) ... But now of course chili is your favorite food, once again. This is evident by the fact that the third largest selling spice in the United States today is chili powder ... after salt and pepper.

Maybe all this partly explains the natural relationship between country music and chili ...

KENT FINLAY

*I don't care who thinks we're silly,
You be daffy and I'll be dilly.
We'll order up two bowls of chili,
Settin' the woods on fire....*

HANK WILLIAMS

DOC — THE CAR HOP

Some folks'll do just about anything to be famous ... you've read about kids who try to play Space Invaders for three years non-stop ... and women who give birth to 36 babies ... just to find that someone else beat them out by twins ... all to be listed in that literary classic, the *Guinness Book of World Records*. Sometimes you have to wonder what kind of person would go to such extremes to be listed in that Social Register of Persistence.... Well, stop wondering!

While doing our story on the hamburger, we ran across a fella who was listed in THE BOOK ... yep, right over in Austin, Texas. Old guy by the name of Doc Mallard. And forget any ideas you may have had about the kooks who are in that book ... because Doc is about as normal and average a man as you'll ever meet. So what's so special about Doc? His persistence ... his patience ... his stamina ... and his loyalty ... to a job that by some may be looked upon as an endangered species.

Doc Mallard is a car hop. Yep, just like the ones you see on the late show ... or Happy Days ... just like the one you remember from your local high school hamburger stand. When was the last time you saw a car hop? Not lately, we bet! Unless you happened in on Dirty Martin's in Austin. That's where Doc works. That's where Doc has worked for 37 years. That's a long time to car hop. That's what got Doc in THE BOOK. He has been with Dirty's since way back ... "It'll be 37 years come October," says Doc.

The things he's seen are not ordinary. Nothing around the University of Texas is. Doc remembers many of the

"... Jane Mansfield ... she came here all the time ... before she got famous and died."

customers who wheeled in to the gravel parking lot at Dirty's and ordered a soda

water and a #1 Kum-bak Hamburger, etc.

Some of his customers went on to become famous ... like Bobby Lane and



Katherine Crosby ... some already were ... like Zachary Scott. "I remember he used to pull in in his 1954 Oldsmobile ... shiny-clean ... he'd always order a couple of soda waters and he'd always tip me a shiny quarter ... and Janis Joplin ... they all say she used to come in. I'm still not sure which one she was ... all those hippies looked alike, you know ... and Lyndon Johnson, yeah, he came here ... before he was President and had someone hired to tend to him ... and

Jane Mansfield ... she came here all the time ... before she got famous and died."

Not everyone who came to Dirty's was famous ... and not everyone who was famous came to Dirty's. U.T.'s "Golden Girl", Farrah Fawcett: "Naw ... she never came here ... least not since I've been here anyway." But for the record, it was harder for Doc to think of people who HADN'T been to Dirty's in his 37 years than people who had. Because Dirty's is an Austin tradition ... and Doc is one of the reasons.

"Bobby Lane has brought all of his kids in here to meet me," Doc said. "He used to really raise Cain when he was going to school up here. Cuttin' up in the parking lot ... what all, but he's turned out some real fine kids ... I've met 'em all."

Doc has never wanted to be a company climber ... he likes where he is and what he's doing. He enjoys getting out and meeting the customers ... likes the changes ... enjoys seeing his customers come back and bring their families ... and basically enjoys life.

"There's been a lot of changes around here since I started ... back then, everyone dressed real straight ... short hair and all ... then we got the beatniks, and the hippies after that ... and now they have short hair again and sometimes it's painted green and all colors ... real weird, you know ... but they're still the same ... they come in for a cold drink, a hamburger, whatever ... and they are still the same college kids they always were ... there's been a lot of changes around here ... but things are still really the same in a lot of ways."

Things will be the same around Dirty's as long as Doc's around. Oscar Wilde said "You can't go home again." But year after year, Texas Exes return to Austin and return to Dirty's to see Doc ... and it's like going home. They remember and he remembers ... and Doc is almost as much of a U.T. institution as Bevo.

It's kind of nice to know that some things never change.

DIANA FINLAY

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Austin, Texas
Tyler, Texas
San Jose, California

The Owl Bar & Cafe

by Jim Cunningham



Leo Murphy wears a brassier and makeup and sports a swept-back hairdo and gets by with it — Leo Murphy is a lady.

She helps run the Owl Bar and Cafe in San Antonio, New Mexico, not Texas. She is doing just that on a typical Saturday at the Owl.

It is 11:00 a.m. A good sixty minutes before lunch time. However, lunchers have already crowded the place. Leo Murphy serves a booth. Balancing five plates, she asks, "Who gets the hamburger?" A luncher responds, "I do." The other four ordered cheeseburgers.

In New Mexico, when mouths water for a hamburger or cheeseburger, they head for San Antonio. To the Owl. A state institution since 1942.

Frank Chavez originally opened it. Since his death six years ago, his daughter and her husband, Rowena and Adolph Baca, have operated the cantina. Kept as a family-run operation.

Leo Murphy tells the fellow with the pad and pencil, "The Bacas are here all the time. They're always here." However, they are not here today. They are vacationing in Las Vegas, Nevada, not New Mexico.

"Since they are always here, they need to get away every so often," reasons Murphy. That is why she's running the Owl in their absence.

Places that specialize in hamburgers don't worry with head waiters and maitre d's. They have folks like Leo Murphy and other employees that whistle and laugh and sing along to the jukebox as they go about the business of doing their

business. Keeping the customers happy.

Nor do lunchers that patronize places that specialize in hamburgers mess with a chef's salad or poached peaches or white wine. Hamburger eaters don't have to be skilled in spoon, fork and knife, either. They know how to eat a hamburger.

Perhaps order it "all the way" or maybe "cut the onions." And on the side, a 1984 vintage Miller's Lite, with its bouquet of foam that will get there on the upper lip. Forming a mustache of suds in contrast to the mustard smeared on the chin.

"Frank started this place as a very small bar," says Murphy. "The burgers came later. But now when people think of a hamburger, they think of the Owl," assesses Murphy.

Murphy, a native of San Antonio (New Mexico, not Texas), has worked at the Owl "for a hundred years or so. No, I guess it has been a good twenty years, though. I worked for Frank and stayed when Rowena and Adolph took over. My daughter, Mercedes, like the car, is a dishwasher here. She's back there washing dishes right now. She's eleven."

Other than a couple of ears of Indian corn hanging from a Herman Joseph's lamp and a beer can collection consisting of such beers as Red, White & Blue, Rolling Rock, Lucky Lager, Dixie, Brown Derby, Pearl and Shiner — the dominant decor of the Owl is, yes, owls.

Plaster of paris owls, macrame owls, pictures of owls, what-nots, and even a owl door mat that hangs on the west wall.

"Every one of these owls was brought in by customers," allows Murphy. "They'll see a cute one and bring it in. We've got the owls. We've got them running out the ears. But we display them all."

A specialty of the Owl kitchen is the green chili cheeseburger. It has caused concern for some customers. Especially, for those not familiar with New Mexico cuisine.

"We have customers come in and see 'chili and beans' up there on the menu. They'll order it not knowing it's green chili. Not just Texans, who are used to red chili with meat in it and such, but from those up north, too," says the 43-year-old Murphy.

She treats herself to another cigarette and continues, "Boy, are they surprised when out comes the green chili. Since they are expecting red. Now I stress to everyone that it is green chili and not red. I tell them 'chili has gotta be green before it is red.' That's true."

How many burgers does the Owl serve?

"Gosh, grins Murphy, "we don't know. We've discussed counting 'em, but we wind up getting too busy to."

A school bus from Capitan stops. Thirty-five players of the Fighting Tigers boys' and girls' teams enter and order. Hamburgers.

"We average two or three buses through here a week. Some are Senior Citizens sightseeing out at the game refuge. Most of them order the specialty, the green chili cheeseburger," notes Murphy.

It is now one o'clock in the afternoon. Approximately 70 persons — that includes the Capitan schoolkids — are eating. Eating something that tastes as good as they knew it would. That's why they're here. At the Owl. In San Antonio.

San Antonio is a small community. "We have about four hundred population," opines Murphy, "counting my cat." The town is located some ten miles south of Socorro off of I-25. Or from San Antonio, Texas take I-10 to Las Cruces, New Mexico, then north on I-25 until you see the sign, "Owl Bar and Cafe, Closed Sundays."

CHILI

We Deserve a Break!

No feature on hamburgers could be complete without mentioning the world famous McDonalds. Their golden arches are popping up on street corners and interstates throughout the United States as well as the rest of the world.

After searching for (and finding) the best hamburgers in the world, we stopped at our local McDonalds to check 'em out. We figured that they must be doing something right, because McDonalds is the number one hamburger franchise in the country, (not to mention the Official Fast Food Restaurant of the 1984 Summer Olympics).

I went in, (my co-worker Kent stayed in the parking lot — said he didn't want to be seen) and introduced myself to Stephanie, the manager. I explained that we were doing a story for **CHILI MONTHLY** about the hamburger and we would like to ask a few questions like how they cook their patties and the ever important "order of ingredients" on their bun. Stephanie looked over her shoulder and said that she would have to talk to her operations manager about that request. We asked if we might take some pictures of her crew while we were waiting. She said, "NO."

I swear this is true ...

She went to the back of the kitchen and made a few phone calls. After a time she returned and said that she couldn't answer any questions and I was not allowed to take any photographs of the crew preparing hamburgers unless the operations manager approved it. He was to arrive at the restaurant the following day.

Working on a deadline, I explained our time element situation and said that since we couldn't take any pictures of the crew in action, I would like to order a BIG MAC® and take some pictures of it as a sidebar to our feature. She said, "No, not unless our operations manager approves it."

"Alright," I said, "Let's say, I'm a little hungry ... just let me order a BIG MAC®, please." (I had a couple of dollars in my pocket and after being wined and dined by everyone from Johnny Boy's boy George to Doc at Dirty Martin's, you must know how much I wanted a BIG MAC®).

Stephanie said that she couldn't sell me a BIG MAC® ... I might take a picture of it, without the approval of the operations manager.

"Who cares?" I asked, as I showed her a handful of pocket change. I would indeed own the BIG MAC® at that point and

therefore should be allowed to do with it anything I wished. But, no, Stephanie insisted that she hadn't been authorized by the operations manager and once again suggested that I contact him the following day.

I swear this is true ...

At this point, a young college student, who had overheard my plight, came to my assistance. He asked if I would like him to purchase a BIG MAC® for me. I looked at my gallant young gentleman friend and, in my best "damsel in distress" eyelash flutter said, "Oh, yes. I desperately need a BIG MAC®."

By this time, things were getting funnier and funnier to the eavesdropping college students in the "restaurant" and myself ... and more than a little irritating for Stephanie, the manager.

She waited on the gallant young college student, who said, "I would like a BIG MAC® for my friend, here, please ma'am."

Stephanie said "No sir, I am sorry. We can't sell her one without permission of the operations manager. It must be approved."

I swear this is true ...

College guy turned to his group of friends and said in a fairly loud voice, "Hey, this girl won't sell me a BIG MAC®!" Uhoh! Stephanie doesn't want anything weird to

start happening, especially without the operations manager's approval ... so she breaks down and finally serves us a BIG MAC® ... or rather pulls it out of the shoot and drops it in a sack ... and my gallant young friend picks up the tab as I head for the door ... thanking the college students for their gracious assistance.

I swear this is true

I high-tailed it to the van and breathlessly jumped in and told Kent (who had had the good sense to stay in the parking lot throughout this ordeal) to step on it! For I was now the proud owner of a paid-in-full, certified, trademarked, registered, genuine, world-famous BIG MAC® and wanted to get away before Stephanie's operations manager showed up and had me arrested for attempting to photograph the BIG MAC® without his approval.

So, we headed over to our branch office of **CHILI MONTHLY**, the Cheatham Street Warehouse, and ... don't tell the operations manager ... but we did it! ... We photographed the BIG MAC®!

Looking back on our adventure into McDonaldland® makes us wonder ... I'm sure Stephanie was just trying to do her job ... company policy and all ... But why? I don't know what they had to hide ...

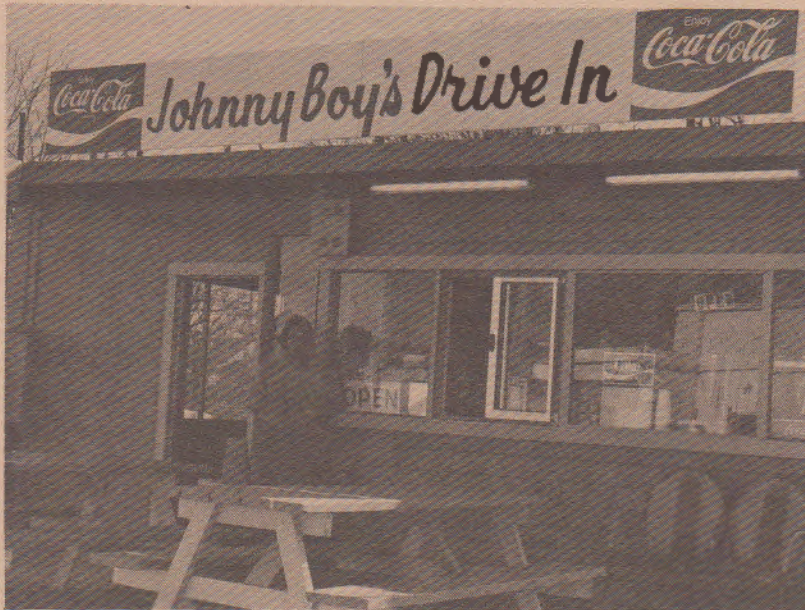
I guess we'll never know the secret to that McDonald's taste!

DIANA FINLAY



Our Big Mac®

corny dogs, two double meat-double cheese (hamburgers), one large chocolate or sometimes strawberry shake, and a soda water. He would eat enough for three or four people."



Johnny Boy's Drive Inn

George says that the real secret to the taste of his hamburgers is the cast iron grill. "It was already old when my daddy got it. It's the same one ... about a million and thirty-five years old. The grill ... it's the secret."

George says his daddy tried to open another place. "He used everything the same ... but he had a new grill. The hamburgers ... they just didn't taste as good. It's the grill ... that's the secret."

And of course, Johnny Boy's uses only 100% beef patties (with the proper proportion of fat).

From bottom to top, here's how a Johnny Boy's hamburger stacks up: 1) Butterkrust bun with plenty of French's mustard, 2) pickles, 3) tomato, 4) lettuce, 5) onion (note it is next to the meat), 6) meat, and 7) dry top bun.

Johnny Boy's hamburger comes wrapped in a normal wrapper. There are two picnic tables out front if you wish to eat there, or you can take your hamburger with you. Johnny Boy's Drive Inn is truly a "four star" hamburger joint.

JOE'S PLACE
1701 E. 1st St., Austin, Texas

Joe's Place was designated "four star" by CHILI MONTHLY not only because they have good hamburgers, but (perhaps mostly) because of their ambience ... they have a

whole lot of that. Joe Carmona, founder, says he has cooked more than a million hamburgers in his life.



Joe's Place

(Now, at 89, he has retired from the kitchen and says he is an "all around man." He was working on the plumbing when we were there.) Joe's Place has been in business for "25 to 30 years." The kitchen is now under the able rule of Joe's wife, Candelaria, who assumed the

duties after he retired. She is assisted by their daughter Bertha. The kitchen is in back of a bar (also known as Joe's Place) which, according to Joe is a "clean family place." A sign on the door proclaims: "No Unescorted Ladies Allowed."

The hamburgers at Joe's are made today exactly as they were when the place opened. The 100% beef patty has plenty of fat (and that's very important!). It is cooked on a cast iron grill. The order of ingredients from bottom up is as follows: 1) bottom bun with plenty of mustard, 2) lettuce, 3) tomato, 4) pickle, 5) onion, 6) meat, 7) top bun (dry).

This is served wrapped in a standard hamburger wrapper (on a paper plate if you choose to eat there). There are two picnic tables out back in this case ... or you can take your food to go.

They also serve a selection of tacos and fish sandwiches (made from high quality fish — no frozen, pre-breaded squares here).

DIRTY MARTIN'S
2808 Guadalupe St., Austin, Texas

Don't let the glass doors scare you! Usually glass doors on a ham-

burger joint are a clue that the food may leave something to be desired, but this is not the case at Dirty's.

Dirty Martin's was established in 1926, by John Martin who operated it until 1940, at which time he sold it to Al Worsby, who sold it to Stuart Nemir in 1942. J.C.

Pickens, the present owner, bought it from Mr. Nemir in 1954.

During the years, Dirty's has served a host of people. When Jane Mansfield was a student at the University of Texas, she lived just behind the place and ate there all the time. Practically all the Texas Governors since 1926 have enjoyed a Dirty Martin's hamburger from time to time ... and Lyndon Johnson, Janis Joplin, Bobby Lane, Martin Sheen, and Wolfman Jack all ate there. Doc Mallard has been a car hop there for 37 years (see

related story) and can talk all day about what he's seen.

The hamburgers are made today basically the same as they were in 1926, even down to the fact that Dirty's does not use pre-formed patties. A Dirty Martin hamburger starts with a meat ball which is flattened with a meat turner on a slab of marble — then flopped onto the cast iron grill. The meat is 100% beef (about 20% fat). The grill is greased with rendered beef tallow. No lettuce is added unless you request it. (Adding lettuce is a concession to progress they make

reluctantly....)

From bottom to top, this is how a Dirty Martin hamburger is built: 1) bottom bun with lots of mustard, 2) onions, 3) pickles, 4) tomato, 5) meat, 6) top bun (dry).

Although you can get Dirty Martin's hamburgers to go, they are basically eaten inside (there's quite a bit of room) or they are eaten in your car (as mentioned, they still offer car-hop service). And once you have had one of those wonderful Dirty Martin hamburgers, you won't even notice the glass doors.

THE CHAIN (continued from page 7)

up with a stage name, she said that she'd always liked Krystal's and that was a good name — thus Krystal-with-a-K begat the lovely and successful Crystal-with-a-C Gayle.

Krystals has been in business for almost 52 years, and claims to be the oldest fast food chain in the country. Rody Davenport, Jr. of Chattanooga, Tennessee founded the Krystal chain in 1932 when money was scarce and dignity threatened throughout the country. Davenport's dictum was that everything should be spotlessly clean, with real plates, cups and silverware and it didn't matter if you had a penny or a dime, you could come in, sit down and be treated as a dignified human. The now-famous Krystal was 5¢ and the first customer sat down and ordered six Krystals and a cup of coffee for a mere 35¢. A tradition began. No one orders only one Krystal ... 3 or 6, a dozen or a sackful is the standard order ...

A Krystal is one of the few plain and simple hamburgers around today. It is small, on a square bun, dressed with mustard, onion, and pickle slices. The Krystal is unique in that it is on a square "bun" about the size of a biscuit, (hence the reason no one eats just one) and it is cheap enough for the hungriest out-of-work musician (their slogan is, "You won't pay a bundle for a bagful") and good enough for the pickiest little kid! Krystals was the first fast food establishment to offer drive-through service and eliminate the car hop. (Krystals has chili on their menu, but we won't talk about that ... it seems

that when we were there, they were out of chili — far we were served a bowl of beans). But you should eat a Krystal if you get the chance — because when you eat a Krystal, you're eating the hamburger the stars are made of!



Fuddruckers is a new chain hamburger restaurant in Texas with some great ideas. At Fuddruckers they make your hamburger from scratch ... they start with full fore-quarters of beef, grinding patties of ground steak ... cooked on a black iron griddle and served on a toasted bun,

fresh from their in-house oven. The only problem with Fuddruckers is that they have a "serve yourself" condiment counter and the novice burger fixer might not realize the importance of "order of ingredients" (like the rule that the onions must be next to the meat, etc.) But with a bit of experimenting, you, too, can stack the hamburger in the tastiest way. We contacted Fuddruckers about the plaques in their establishment proclaiming their excellence from the Hamburger Appreciation Society of North America but the corporate office could tell is nothing about the HASNA Award of Excellence, except that they have it.



Dirty Martin's — a tradition since 1926

The founder of Fuddruckers had a lot of imagination ... the decor is great and idea original, but unfortunately the folks at the corporate office have lost a bit of the "fun" and aren't too good at p'liking.

The "B" chain is one that falls in the general category of junk food. They almost all have a small "dining in" room, and a drive through window. Most of the time, the "B" chains have a menu that you can talk to before you reach the drive-through window. "B"s usually have something for the kids, with a cute-sy name like the "McFun burger," or the "Whatatreat" or a napkin that converts into a coloring book. Some "B"s even have a miniature amusement park play area outside in the parking lot for the young'uns. These "B"s are definitely geared toward the family with small children who have a "be good in restaurant" span of about 12.5 minutes. Maybe this is why America's children love the "B" hamburger chains so much. Ask most kids under the age of eight where they want to eat, and you can bet on supper in a sack. The ad departments gear toward the kids ... who wants to try out that new

expensive restaurant when the kids are crying in the back seat about the collector coke glass that they'll miss. For if the ad department can't think of anything else, they bribe us with "free with purchase" offers ... and we all go for them ... (for a while, we only had Muppet glasses around here ... now we're up to E.T. glasses!) Sometimes the "B" will give Jr. a free ice cream cone ... to go ... but that doesn't go over too well with Mama ... so they usually stick with the toys and glasses ... Another feature the "B"s have is the "Birthday Party" ... Mothers go for that in a big way. Why not let 14 three-year olds meet at the corner McWhopper King and let the poor attendants clean up the mess? And the kids love it, as we've said before, because after all, it's their favorite restaurant.

We did check out several "B" hamburger joints ... we sampled burgers at four places with glass doors and plastic signs complete with full-color pictures of their latest addition of the menu. By the way, hamburgers are having to move over to make room for everything from pressed pork shaped like ribs to sirloin steaks! No junk food havens, these! Anyplace that serves

sirloin steaks and can come up with a clever name like Dinner In A Box®, (which, by the way, is only available at supper time) is definitely deserving of the title "Restaurant." It seems that the plastic "B" hamburger chain is leaning toward a more mature audience these days. There burgers are still basically hopeless ... (but that's our opinion ... and after all, we've had some of the best burgers around), but what they're lacking in taste is made up for in speed and efficiency. Everyone has patronized these "B" chains ... whether you're on the road and in a rush ... or have a car full of kids singing the Quickie Burger jingle in your ear until you can't stand it any more. We agree that the quick chains do have their place in the hamburger feature ... and through our random sample of "B"s, we suggest that if you must patronize a cute-sy quick chain, Burger King is one of the best. What they lack in quality is more than made up for in employee courtesy. The Burger King we stopped at was clean as a whistle and the kids working there were as All-American as the Osmond family. Besides all that ... if you're real good, you get a cardboard crown to wear home!

CHILI

FLETCHER DAVIS (continued from page 13)

World's Fair in '04, some folks attributed the hamburger to a colony of German immigrants from south of St. Louis. This mistake was corrected through research by the McDonald's Hamburger Research Institute and Frank Tolbert. Some folks may be under the impression that the hamburger was invented in Hamburg, Germany. Nope! They had a sandwich there but Bill Perryman explained that the German hamburger was actually more of a hot dog ... or bratwurst ... for the meat was in a casing and served in an oblong roll or bun ... Definitely not the hamburger as we know it today.

And you know how yankees are ... The *New York Times* claimed that around 1900 a fella from New Haven, Connecticut first served the Hamburger Sandwich in his Louis Lunch Restaurant. Wrong, again! Through a little checking, it seems that the yankee was selling something along the lines of a steak sandwich ... featuring paper-thin slices of beef.

Build a better mouse trap and the world'll beat a path to your door ... But

not in the case of the almost forgotten American hero, Fletcher Davis. But, lest he be forgot, the City of Athens is holding it's first Fletcher Davis Day and Hamburger Cookoff on the 24th of March.

Athens will be hotter than Memphis in the '50's. Hamburger aficionados, from Junk Food King Buffalo George Toomer to Terlingua Chili Champion Albert Agnor will converge upon the small East Texas community for a full schedule of events surrounding the Hamburger and Old Dave.

Beginning at 10:30, Saturday morning, a historical placque will be dedicated on the building that once housed Old Dave's lunch counter. Following the decication, bands will play, politicians will speak, children will run rampant ... the ingredients of a typical old fashioned town festival! The Hamburger cookoff will begin around noon and will run until four or five in the afternoon. Then folks will begin to get ready for the Burger Ball, to be held at the Athens Country Club. The Chateaus, a '50's band from Arlington will keep things hoppin' at the Burger

Ball. Peggy Gould was drafted into position of Burger Ball chairperson ... and is taking it quite seriously. She's forcing the Black-eyed Pea to take a back seat to the Hamburger this month, and promises the appearance of Miss Onion and Miss Pickle at the Burger Ball. At press time, she was unsure of a Miss Burger contest, but that could be the highlight of the event!

Preparations are being made for a grand event in the style that put Athens on the map as the Black-Eyed Pea Capital of the World. Bill Perryman, world renound inventor of the Pea-tini will be on hand to keep things running above board (by the way, the Pea-tini is a martini with a black-eyed pea in place of the olive).

The Athens Folks tell us that they are limiting the number of hamburger cooks, so get your \$15.00 in to the Chamber of Commerce right away if you think you can cook a world class hamburger! Contact the Athens Chamber of Commerce for more information about the Hamburger cookoff at (214) 675-5181. And plan to celebrate Fletcher Davis Day in a grand way!

CHILI MONTHLY BLACKLIST

The following people have not yet subscribed to
CHILI MONTHLY

1. Poor Roger Brashears — Lynchburg Tennessee
2. Nick Labridine — Cincinnati, Ohio
- ~~3. Wally Pryor — Austin, Texas~~
4. Walter McIlhenney — Avery Island, Louisiana
5. Jane Butel, Long Island, New York
6. Ormley Gumfudgin — LaCrecenta, California
7. Bob Moore — Spring Texas
8. Don Ingel — Edmund, Oklahoma
9. Sylvester Stevenson — St. Louis, Missouri
10. Don Wallace — Comfort, Texas
- ~~11. Bistro Bob Wiseman — Las Vegas, Nevada~~
- ~~12. Ed Jungbluth — Ruidoso, New Mexico~~
13. Sy Liebergot — Houston, Texas
14. Ed Bowlin — Wakarusa, Indiana
15. L.W. McMillan, Jr. — Tucson, Arizona
16. Governor Richard Bryan — Carson City Nevada
17. Irv Woolsey — Nashville, Tennessee
18. Bob Gouwens — Chicago, Illinois
19. Mike Revere — Shreveport, Louisiana
20. R.N. Dunegan — Falls Church, Virginia
21. Denny Harbin — Seattle, Washington
22. Harold Timber — Taos, New Mexico
23. Tom Griffin — Wallis, Texas
- ~~24. Thom Marshall — Dallas, Texas~~
25. Jim Parker — Alexandria, Virginia
26. Leon Hale — Houston, Texas
27. Larry Barber — San Angelo, Texas
28. Ralph Hay — Houston, Texas
29. Marsha Landry — Meridian, Mississippi
30. William Costello — Pittsburgh, Pennsylvania

Hurry and subscribe before you too suffer the
embarrassment and humiliation of being published on
CHILI MONTHLY'S BLACKLIST!

How to subscribe to **CHILI MONTHLY**

1. Come up with twelve dollars* — American money, please ... no pesos.
2. Print your name and address on this form.
 - (a) If you don't want to cut up the magazine, just print it on a piece of paper.
 - (b) If you don't have a piece of paper handy, just write your current, correct address on the check or money order.
3. (Here comes the hard part) ... Put the check or money order in an envelope ... preferably larger than the one you got with the secret number at the last cookoff ... and stamp the envelope. Write our address on the envelope and drop in any reputable post office mail box. CHILI MONTHLY, P.O. Box 189, Martindale, Texas 78655.

YES! I want to subscribe to CHILI MONTHLY. I will receive 12 issues at the super-chili-saving price of only \$12.00 per year!

*(Canada — .16.00 per year. Overseas — 22.00 per year)

MY NAME IS _____

MY ADDRESS IS _____

MY TOWN IS _____

MY ZIP CODE IS _____

EDITORIAL

Well, it looks like there are going to be two Terlingua chili cookoffs next November ... It was the hope of many that things would settle down and get back to being fun again ... but some people have just about given up on that happening. WHY?

Basically, the fuss seems to be about "commercialism" ... (not to be confused with "communism" ... "catechism" ... "circumcism" ... or "cannibalism") ... Some people want to cook chili without having corporate sponsorships, advertisers, backers, etc. These people don't want chili cooking to be "professional." They want to keep their "amateur" status. This is valid. There's nothing wrong with being "amateur" ... look at the Olympics ... All the competitors in the Olympics are proud of their amateur status.

There's another group of folks who think corporate sponsorships are fine ... and encourage them ... and are proud of the benefits the corporate money can provide ... These opinions are of equal value. There's sure nothing wrong with professional football ... or golf ... And pro golfers and ball players are very proud of their professional status. (We didn't think any less of Arnold Palmer for sinking that \$100,000 putt a couple of months back).

So we have two schools of thought on how the Terlingua Championship should be run ... Amateur or Professional ... Professional or Amateur ... Am or Pro ... Pro or Am ... THAT'S IT!

Why not hold a Terlingua Pro-Am Chili Championship? Let the qualified cooks who want to maintain their "amateur" status, cook "Behind the Store in '84" and have only one or two sponsors — to provide the trophies, etc., as the Olympic sponsors do.... And let the qualified cooks who want to be "professional" cook at Glen Pepper's Villa de la Mina, the site of the C.A.S.I. cookoff for the past nine years, and vie for prizes, trophies, and anything else that advertisers would be willing to contribute in addition to their contributions to worthwhile charities.

The worst thing about this internal combustion the press is calling a chili war, (but isn't ... because chili wars are supposed to be fun and this one sure

hasn't been) is that the cooks are the ones suffering. Friends are separated ... A lot of people are of the opinion that if they are going to travel thousands of miles to be in Terlingua, they want to be able to see their friends. A shuttle bus could be arranged to circulate through the two "camps" and allow friends to mingle back and forth without the inconvenience of trying to maneuver motor homes, etc. back and forth ... which didn't work well last fall for those who tried ...

There should be no problems with the Pros and the Ams ... golfers are friends on the course ... no matter what their status ... and surely chili cooks are more "soul mates" than those nuts who hit little balls around a pasture, since we are dedicated to bettering mankind and developing a more perfect bowl of chili and spreading the gospel of chili throughout the world ... Each chili head would make a decision and choose, for his own reasons, whether he wanted to be pro or am....

Now, let's consider the pros and cons (not to be confused with "ams" ... or convicts ... or whatever) of this idea ...

PROS:

1. Each cook would choose, not a "team" to side with, but rather a philosophy of cooking most comfortable to that person — Pro or Am.

2. We would all be comfortable around each other, because no one would have a cause to fight "for" ... or "against."

3. We could all be together ... which is why we all got into chili in the first place, right? That's why WE started cooking chili.

CONS:

1. The handful of folks causing all the ruckus wouldn't have anything to fight about any more ...

If we could solve all that ridiculous fussing and fueding and worryin' (which is in no way "Thinking Chili") and allow the cooks the freedom of choice, for whatever individual reason ... rather than political reasons ... we might ... just might be able to get back to more serious matters at hand ... what we really travel hundreds and thousands of miles for each November ... to HAVE FUN!

Sanctioned C.A.S.I. Cookoffs: As of February 10, 1984

DECEMBER

North Richland Hills — 'Sure Nuff Hot Stuff'

JANUARY

Cedar Creek — 'Chili Cooks Reunion'
League City — 'Galveston County CCO'
Baytown — 'Chili When It's Chilly VI'

Winners

December 17, 1984 — No. Richland Hills, Tx CHILI

1. Bert Paine — Dallas, TX
2. Tom Tyler — Mesquite, TX
3. Liz Rickert — Hot Springs, AR

SHOW

1. River Rats — Fort Worth, TX
2. Blastoff Chili — Fort Worth, TX
3. Fire Barn Chili — Irving, TX

January 7, 1984 — Cedar Creek Cooks Reunion CHILI

1. Robert Bell — Aubrey, TX
2. Bill Wagner — Cartwright, OK
3. Jim Hudgins — Fort Worth, TX

SHOW

1. Fire Barn Chili — Irving, TX
2. Blast Off — Fort Worth, TX
3. Wofman Chili - Mesquite, TX

January 7, 1984 — Galveston County Go- Texan CCO

CHILI

1. Cecil Schmidt — League City, TX
2. Jim Graves — Houston, TX
3. Bonnie Schmidt — League City, TX

SHOW

1. Funtastic — Bastrop, TX
2. Southern Lovers — Texas City, TX
3. Out House Gang — Dickinson, TX

January 14, 1984 — Baytown, TX CHILI

1. Skip Plocheck — Crosby, TX
2. James Dillard — Pasadena, TX
3. Ed Blair — Houston, TX

SHOW

1. Yee Hah Chili — Houston, TX
2. Gold Dust Twins — Crosby, TX
3. Outlaws — Houston, TX

YOU CAN'T

KNOW

TOO MUCH

ABOUT CHILI!

CHILI

ECHOS

Here's the damn money. But I got to complain. How come I only rank number 24 on the BLACKLIST? That's next to last. And you put me behind all kinds of out-of-staters, including some apparent yankees: "Long Island, New York," for Christ's sake. "Cincinnati, Ohio, Chicago, By-God Illinois!" Looking over that list, I figure I warrant at least fourth or fifth, by virtue of my Texan-ness. Even if it is Dallas.

CHILI MONTHLY, by the way is off to an impressive start so far as looks and readability are concerned. But that's some of the most uncomfortable paper I've ever used.

Thom Marshall
Dallas Times Herald

★ ★ ★ ★ ★

Thank you for your very good coverage of cast iron cookware which has proven to be a favorite with many throughout the country.

Yours truly,
Jim Beason
Birmingham Stove and Range Co.
Birmingham, Alabama

★ ★ ★ ★ ★

I am very suspicious of any organization that has such low standards for membership that I could qualify. However, just for the record, the Great Pepper of the HOOCH Pod is PHIL Hamilton, not Mike Hamilton. I am sure that Mike Hamilton is a fine fellow and the rumor that he was running a string of tattooed hookers in Study Butte is probably unfounded.

Phil Hamilton
Great Pepper — HOOCH Pod
Oklahoma City, Oklahoma

(Editor's Note: Phil, for the record, I deserve a bowl full of kidney beans for that one! So, I'll forgive you for not coming up with your greatest hamburger place in the world, and we'll be even, okay?)

★ ★ ★ ★ ★

Enjoyed very much your new publication. Much success!

We've only gotten active in the past year and are learning with each cookoff we attend. We are, however, excelling in the "enjoyment" portion of each event. 2 days to load up — 1 day to cook — 4-6 days to recover our senses!

If you're ever in town, look us up and share a Bowl of Red with us! Keep up the good work!

Happy Chili,
Chuck Collins
Texarkana, Texas

★ ★ ★ ★ ★

I have been slandered, embarrassed, TOUTED IN AN UN-AMERICAN WAY and suffered excruciating pain that has left me in semi-permanent agony. All of these things, (and other unprintable ones) because your February issue of **CHILI MONTHLY** ambushed me by putting my name on the BLACKLIST.

Ooooh the Painnn ...!

It may not be a big deal to Ormley, Jane Butel, or Senor Shelby ... but WHEN YOU ARE IN NEVADA, and your name is on the BLACKLIST, the feds, IRS, state gaming control cops, and the HOOKERS watch you really hard (and not all for the same reasons).

CHILIGULA ... GREAT PEPPER IN THE SKY ... PLEASE HELP ME ... BUT I MUST DO WHAT I MUST DO ... Therefore, madam editor, you will find enclosed my hard earned \$12.00 and the mailing address of my good friend of 25 years, Governor Richard Bryan, who is the only person in Nevada who can clear my name from the BLACKLIST.

It is nice to be on your good side again as a Paid-in-Full Subscriber ...! After readin' your editorial on Poor Roger Brashears (he should be ashamed for putting beans in his chili), you left me no alternative but to pay my 1984 subscription fee.

Cook a good pot,
"Bistro Bob" Wiseman
Las Vegas, Nevada

★ ★ ★ ★ ★

Dear Editor:

I love CHILI MONTHLY!

I've found myself reading and re-reading article after article in your first two issues. I've laughed out loud at Smallwood's "disaster," giggled at Ray King's "polio in his head" and groaned at Gallagher's cartoon humor. I can honestly say that I haven't enjoyed such a myriad of stories and articles in my life and cannot wait for my third issue to arrive.

Your individuality, journalistic style and unique ability to be both informative and entertaining is a gift to be envied by everyone. How very proud you must be of this ... your newest creation.

I cannot begin to tell you how enormously proud I am of you ... my first creation.

With love,
Nancy Becker
Houston, Texas

★ ★ ★ ★ ★

If I cancel my subscription can I be on the "Blacklist?" Great idea!

And thanks for trying to straighten out Poor Roger. You probably have a real job on your hands, though, as there are a lot of folks around here who don't know beans from chili.

Your sense of humor is rare and wonderful. Thanks for sharing it with us.

Jack Weatherby
Nashville, Tennessee

★ ★ ★ ★ ★

We owe a debt of gratitude to Ed Erlanson, who acted as our locations director/technical advisor during our research on the hamburger. Ed knows everything there is to know about hamburgers and has dedicated his life to cooking and serving the best one. He owns his own hamburger place in San Marcos, Texas — The Tram — and when you bite into one of his burgers you'll know he's dead serious about what he's doing.

REVIEWS



SOULFUL DRESS (Marcia Ball — Rounder 3078)

They say that anything worth having is worth waiting for .. and that could be the motto of Rounder Records. Whether it's the Riders in the Sky, Gatemouth Brown, or Marcia Ball, Rounder is famous for releasing their albums at least three months after they say they'll be out. But in this case, it was well worth the wait!

Soulful Dress is one of the best "first appearances" by a new artist that Rounder has offered ... and Rounder has had the cream of the crop ... from Ricky Skaggs to Gatemouth Brown, from Riders in the Sky to George Thorogood! And now they have Marcia Ball, the gut-sy blues queen of Austin, Texas.

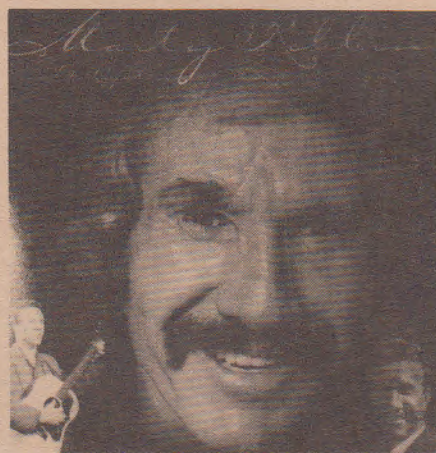
Marcia uses her own band on this album ... no sterile session musicians on this hard core, drivin' blues album! And to get your attention, Stevie Ray Vaughan hits a few licks to get things going on "Soulful Dress." Marcia's band, with a little help from Stevie Ray and a powerful horn section, comes together with the strength it takes to keep the art form pure and straight forward. Marcia has one of the best voices in the business and be it blues, jazz, or country, she carries it off without a hitch. From the "gettin' up and goin' out partyin' first selection, "Soulful Dress, to "Don't Want No Man" ending side two, Marcia Ball carries the listener through the everyday life of the folks the blues are written

about.

Soulful Dress is a good example of what soul has to do with blues. The soul is there, so thick you can cut it with a knife ... and you feel like you're eaves-dropping ... stealing something very personal ... or perhaps confided in ... when you hear Marcia sing from her heart.

To paraphrase something I read recently, makin' blues is a lot like makin' chili. You take some meat, chili power, sincerity, onions, salt, pepper, love, garlic, etc., and cook them together in the proper proportions. You can be sure there are no kidney beans in Marcia Ball's musical diet! **Soulful Dress** is a lot like championship chili ... it cooks!

DIANA FINLAY



A LIFETIME OF SONG 1951-1982 (Marty Robbins, Columbia C238870)

The long illustrious career of Marty Robbins ended with his death in December of 1982. This album is a tribute to that career. Gregg Geller was given the enviable task of selecting the songs for this collection.

Now when you are asked to choose twenty Marty Robbins records for an album (from the recordings he made between 1951 and 1982) — there's not any way you can go wrong ... but when you think about it, it would probably be a good deal harder than it would appear to be at first glance. How do you decide

which songs to leave out? How would you decide between "Ribbon of Darkness," which made the album, and "Castle in the Sky," which did not? It wouldn't be an easy job. But like I said, it would be hard to come up with a bad selection.

Gregg Geller basically chose a couple or so songs from each of the various stages of Marty Robbins' "lifetime of song."

In the early 1950's, Marty was known as "the boy with a tear in his voice," and he did wonderful "crying steel" straight country. From this era, we get the 1951 recording of "Tomorrow You'll be Gone" and one of my all-time favorites, the Marty Robbins composition "I'll Go on Alone," recorded in 1952. Marty may have sold more records later in his career, but he never made better records than he did in these early years.

The next stage of Marty's career began in 1954, shortly after Elvis recorded the old Arthur Crudup song, "That's Alright Mama," his first record. Marty wasted no time in "covering" it ... and it was significant in that it was the first step in a new direction for Marty. (It did well for both singers.) 1954 marked a great change in the musical tastes of the world ... it was the beginning of rock-a-billy ... rock and roll ... and Marty was involved from the start.

After "That's Alright Mama," there were such early rock classics as "Singing the Blues," (1956) and "A White Sport Coat and a Pink Carnation," both which are included here.

Then in 1959, just as the rock thing was gaining a full head of steam, Marty took another direction all together. "El Paso," probably the strongest song he ever wrote, became a monster hit and gave him a whole new image.

Marty traded in his narrow tie, blue suede shoes and pink sport coat for stove-pipe boots, a black cowboy hat and a "big iron" on his hip.

"Big Iron," recorded in 1960, and "The Hanging Tree" (1959) are included here with "El Paso" as musical examples of Marty's "gunfighter" years.

Then from 1962, we get "Devil

REVIEWS (continued)

Woman," an outstanding song (written by Marty Robbins) with something of a calypso feeling. "Ruby Ann" recorded that same year, has a similar feel.

Marty's 1965 recording of "Ribbon of Darkness," the Gordon Lightfoot folk classic, is a good example of what he was doing in the mid-60's.

"My Woman, My Woman, My Wife" (1970) rivals "El Paso" as the best song Marty ever wrote ... and it is included here.

The last selection on this album is appropriately titled "Some Memories Just Won't Die" (1982).

Whether it was recorded in 1951 or 1982, "the boy with a tear in his voice" sings like a million dollars — quite a bit less than that tear in his voice earned through those years.

Almost all the songs here are classics, the production (with just a couple of exceptions) is simple, appropriate and uncluttered — and the album jacket alone is worth the cost of the album.

There are touching tributes from his friends, business associates and his wife Marizona.

If I had selected the songs for this album, I would have included more of the early stuff — songs like "Castle in the Sky," "I Couldn't Keep from Crying," "Crying Cause I Love You," and "At the End of a Long Lonely Day" — songs that perhaps did not sell as well as some of the songs included here, but that are important in the development of Marty's career. And I certainly would not have included "El Paso City" (which is included and which is not to be confused with "El Paso.")

But no two people think alike ... I'll bet everyone might agree though, that the real flaw in this album is that it's only a two-record set.

KENT FINLAY

LATE LISTING

April 28 — ADDISON, TEXAS — The Coors Country Chili Cookoff benefiting the Cystic Fibrosis Foundation ... located at the corner of Keller Springs and Addison Road ... \$15.00 entry fee ... C.A.S.I. rules and points ... send entry fee to 2405 Cedar Springs, Suite 211, Dallas, Texas 75201.

1st Annual C.A.S.I. National Capitol Area Chili Cookoff

(D.C. Open — top 3 winners go direct to C.A.S.I. Cookoff in Terlingua, Texas)

sponsored by
Dulles Rotary Club
and
Sterling Jaycees

Saturday — April 28

(Sunday, April 29 — raindate)

Located at the Dulles Airport
\$20.00 entry fee

Send entries to:
Michael LeMay
2503 Goldcap Lane
Reston, Virginia 22091

In our bullring...
Fiesta Mexicana with
Bullfights!

Come Join the Fun at the
NINTH ANNUAL
MEXICO GRANDE NATIONAL
CHILI COOKOFF
May 25 - 29, 1984



While you enjoy
Spectacular performance
of superbly trained horses
Mariachi * Village style band
Folkloric dancers
Cockfights (without blades)
Special activities for children
and... fight a "bull" yourself!

Gym, jogging track,
jacuzzi, sauna
10 clay tennis courts,
golf, horseback riding
Ping pong, volleyball,
shuffleboard
Shopping area
Children's activities

Km. 6.5 Chapala (airport) Highway Tel. 35-60-50

Dear CHILI APPRECIATION SOCIETY INTERNATIONAL,

Yes, I am tired of standing on the outside looking in! Yes! I am a dyed-in-the-wool chilihead! Yes! I want to be a part of one of the biggest, best chili organizations in the whole wide world! Here's my check or money order for membership into C.A.S.I.!

_____ One year C.A.S.I. membership, only \$3.00

_____ One year C.A.S.I. membership AND 12 months of CHILI MONTHLY, only \$15.00 (Canada add \$4.00)

Name _____

Team name _____

Mailing Address _____

_____ please include zip code

(Mail to C.A.S.I., P.O. Box 183, Poteet, Texas 78065)

FLASHBACKS

Early Days of Chili in a Small Town ... The Story of O.P. "Chili Garrett"

Darrell Staedtler

O.P. Garrett, affectionately known as "Chili" opened his first chili parlor in Boerne, Texas around 1908. He then moved to Marble Falls, Texas in 1911, and on to Llano in 1912, where he opened Llano's first chili parlor. It was located on a foot bridge on the south side of the river (the back of the little shack was 15 feet from the ground). The foot bridge led from the Old Opera House to the main bridge. Talk about a good location! He later moved across the street to a wooden building that stayed a chili parlor — cafe — beer joint until the 1960's.

In 1919, E.B. Morrison, Sr., Chili's brother-in-law, bought half interest in the business. Chili Garrett sold his other half interest in the business to Morrison in 1924, and moved to Austin, Texas where he opened a chili parlor on East Sixth Street. His parlor sign read, "Chili Garrett: The Chili That Made Llano Famous," and following that was the line he originated, "Guaranteed not to rip, red, rare or raw."

His recipe was obtained to some degree from the recipes of the chili queens of San Antonio in the early 1890's. The recipe is as follows. It was given to me by his nephew, G.B. Morrison, Jr., who helped him prepare the chiles back in the 1920's, and by Russell Hill, who worked in the chili parlor during that period.

"Chili" Garrett's Original Chili Recipe

A black iron pot large enough to hold 6 to 8 quarts

Old hollow post oak wood for fuel

6 lbs of chopped or coarsely ground beef

1½ lbs. of beef suet (¼ lb. per pound of meat)

(Chili Garrett obtained the above two ingredients free next door at the butcher shop.)

24 chile ancho pods (4 pods per lb. of meat)

12 cloves of garlic (2 cloves per lb. of meat)

6 tbs. of comino seeds (1 tbs. per lb. of meat)

2 tbs. salt (1 tsp. per lb. of meat or to taste)

Render the suet in the iron pot, but before the suet is reduced to cracklin's, add the meat and simmer to braise and brown the

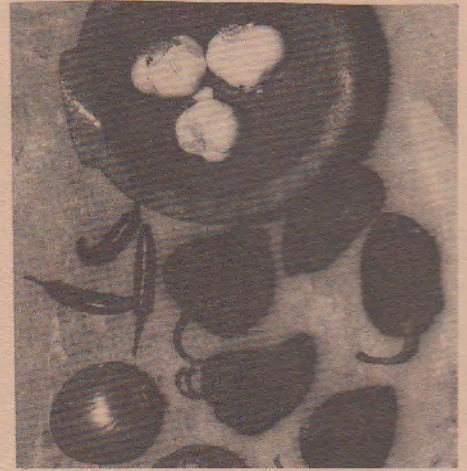
meat.

Remove stems and seeds from the anchos and grind them with a hand driven food grinder. Also, grind the garlic and comino seeds in the same manner.

When the suet is cooked out of the meat, add the peppers, garlic and comino and continue cooking. **DO NOT ADD WATER!** Let the spices and meat cook for a least an hour in the "pot likker." This will keep the meat from having a "boiled meat taste." Only add water if enough pot likker is not formed. Cook until done.

Russell Hill states that the ground peppers were not powder-like, but about the size of the nail on your little finger.

A bowl of this chili (8 oz.) sold for 10¢ in the teens and 20's. One old-timer remarked that "It was the best they was!"



I've cooked this chili and it's good, but very rich due to the suet. In cold weather your body needs more fat and this is one reason old time chili was considered a winter dish. It was very beneficial to the hard working person in the cold of winter. Modern day chili, being almost grease-free is changing that old belief that chili is only a "winter" dish.

Texas Governor Supports CHILI MONTHLY in War with Tennessee Beaners

Texas Governor Mark White is in full support of the involvement **CHILI MONTHLY** has taken in the war against Tennessee **BEANERS**. The official state dish of Texas is, of course, **CHILI**. Governor White, being a native Texan, has never abused his taste buds with chili cooked with beans. He realizes the dangers of folks desecrating chili with cans of kidney beans, catsup, etc. and wants it stopped.

CHILI MONTHLY received the following letter from The Honorable Governor Mark White:



OFFICE OF THE GOVERNOR
STATE CAPITOL
AUSTIN, TEXAS 78711

MARK WHITE
GOVERNOR

Dear Ms. Finlay:

Being a Texan, I have a natural affection for chili, and I have also eaten my share of beans. But chili with beans is an aberration that belongs in a can on the grocery store shelf. I have never defiled my taste buds with it.

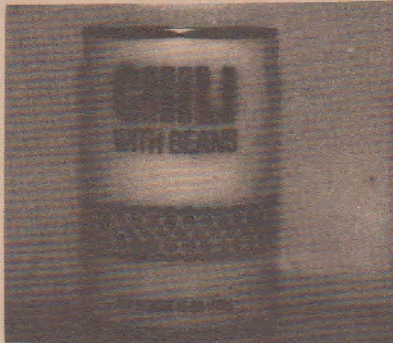
Thank you for your work in trying to straighten out Roger Brashears of Tennessee. I support you fully in this undertaking.

Sincerely,
Mark White
Governor
The State of Texas

IT'S THE BEANS

by Bill Smallwood

The United States is under terrible internal stress. We are a nation divided. There are indications of serious sectional separatism so severe as to sunder the very foundations of our national unity. The central issue, which could plunge the whole country once again into civil strife, brother against brother, is **Chili**. Beans or no beans?



The battle lines are not clearly defined but most of Texas is definitely in the "no beans" column. All true chili-heads are beanless.

Our mission as true chili lovers is to endeavor at every opportunity to debean the chili pots of our beloved nation. We must consider ourselves as missionaries of the true chili society. Whenever we travel throughout our fair land, we should be ever watchful for the corrupting presence of the bean in Chili. Less common, but equally repulsive combinations such as the macaroni infested chili-mac should also, be ferreted out.

As devout chiliheads we must also keep a watchful eye for the closet chili con frijole freaks in our own ranks. I personally have spotted seemingly devoted chili contestants scarfing down bowls of chili with beans when they thought no one was looking.

Recently my wife Sandie and I were in a local restaurant in Fredericksburg, Texas. We ordered a bowl of chili and were delighted to find a real bowl of chili. No beans. If you are ever in Fredericksburg, stop in at the Britsch Family Steak House on N. Crockett Street and try it.

As I paid the check I said to the manager, "That is excellent chili."

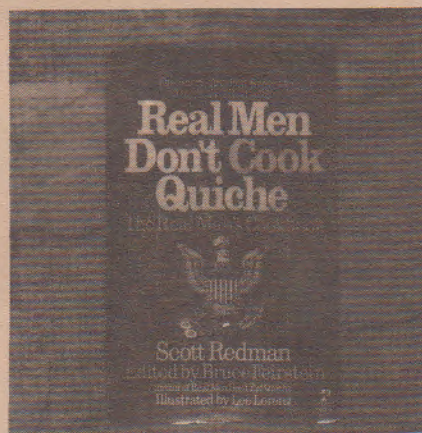
"I like it," she replied, "but we've been

getting some complaints because we don't put beans in it."

"Beans?" I said in great disbelief.

It seems they have a lot of yankee tourist trade and they feel they are getting short changed if there are no beans in the chili. My suggestion was that any complaints of this sort should be answered by quoting Kent Finlay's song, "If You Know Beans About Chili, You Know that Chili Has No Beans."

We, as guardians of the chalice of true chili, must also be ever alert to the foul, misguided propaganda being presented to the unsuspecting public. A case in point is the recent book by Scott Redman under the title of *Real Men Don't Cook Quiche*. In this "short awaited sequel to America's #1 best seller," *Real Men Don't Eat Quiche* he gives us a respectable presentation of samples of acceptable masculine



cuisine. Redman leads the reader step by step through the proper preparation of such he-man delights as "Little Caesar Salad," "Offshore Drilling Platform Potato Salad," and "U.S.D.A. Government Regulation Popovers." He was doing great until he came to "China Syndrome Chili." I assume that the allusion to a movie about a nuclear accident was intended toward the "melt down" analogy. OK, hot chili, melt down, not bad. The meaning of the symbolism was changed, however, from one of "heat" to one of "contamination" by the addition of his final ingredient, "1-2 cans pinto beans."

Real Men Don't Put Beans in Chili!!!!!!

There is nothing inately wrong with beans. Beans are a highly prized culinary delight. Beans helped settle this country. Beans got us through the depression. Beans deserve a better deal than being buried in a bowl of chili. The combination improves nothing. The chili smothers the beans and the beans corrupt the chili.

Likewise, there is nothing seriously objectionable about a person being a yankee unless he or she insists on putting beans in chili. Most yankees are pretty nice folks. City folks are alright too. I'm glad they're there. I'm very open minded about people. I'm sure that if we all try hard we can lick this problem and live together in peace and prosperity, as long as everybody agrees to see it my way.

Now let's discuss the obvious advantages of country and western music over rock and roll

CHILI



Bill Smallwood

The long awaited
1984
OFFICIAL CHILI REGISTER
is now available. To find out who's who in the chili world these days, send \$7.95 to:

THE CHILI REGISTER
P.O. Box 274
New Braunfels, Texas 78131

AROUND THE BEND

March 17 — BRACKETTVILLE, TEXAS — The 2nd Annual Border International Open Championship. It's going to be a good one. Send your \$15.00 to the Brackettville Chamber of Commerce, P.O. Box 386, Brackettville, Texas 78832. They will be having a dance Saturday night featuring Valentino and the Shahan Express, so wear your dancing boots!

March 17 — SAN ANTONIO, TEXAS — SAP C.A.S.I. Southwest Regional Championship Chili Cookoff at Kirby Park, San Antonio. Friday night cook's party. \$15.00 entry fee. A suppremente party to celebrate the birthday of chili! Send entries to Pat Irvine, P.O. Box 1251, Seguin, Texas 78155, or call Bob or Ann Angel for more information at (512) 732-3452. It's rumored that they're also having an Irish Coffee Mixoff in honor of St. Patty!

March 17 — CORPUS CHRISTI, TEXAS — 2nd Annual Moose Chili Cookoff. They're like the Elks ... it's not for cooking moose chili ... these are the fellas running the thing ... \$10.50 entry fee to 8001 S. Padre Island Drive, Corpus Christi, Texas, or call Walter Sheeler for more information about this C.A.S.I. cookoff at (512) 853-1419.

March 24 — TYLER, TEXAS — 4th Annual Rose City Chili Cookoff — Tommy Long runs this C.A.S.I. cookoff and this year they are limiting it to 70 cooks, so send your entry fee to Tommy (\$15.00) at P.O. Box 7193, Tyler, Texas 75711 or call him for details at (214) 595-5530. This one benefits the March of Dimes and is held at the East Texas Fairgrounds.

March 30-31 — FT. SMITH, ARKANSAS — 2nd Annual Hanging Judge Issac Parker Chili Cookoff, this C.A.S.I. Cookoff is the Indian Nation Championship and will benefit the March of Dimes. The entertainment will include Indian ceremonial dancers and lots of music, fun, the works! This cookoff is sponsored by KHBS-TV and Coors Beer, and there is a \$15.00 entry fee. Check with the March of Dimes about details, by calling (501) 782-5431 or send your entry fee and/or inquiries to Hangin Judge Cookoff, 1209 N. "B" St. Suite 100, Ft. Smith, Ark. 72901

March 31 — SAN MARCOS, TEXAS — First Annual Purgatory Creek Pod C.A.S.I. Chili Cookoff ... at the corner of I-35 and the San Marcos River ... just a stone's throw away from the mouth of Purgatory Creek. Entry fee \$15.00. Contact Larry Burruss at (512) 353-8895 or write Joe Kohut, 400 C.M. Allen, San Marcos, Texas 78666.

April 7 — HOUSTON, TEXAS — Kasey Kirby is running the Spina Bifida Chili Cookoff at Bear Creek Park this weekend. C.A.S.I. rules. \$15.00 entry fee. Contact Kasey Kirby for more information at 13030 Memorial Dr., Houston, Texas 77079 or call (713) 468-0660.

April 7 — WIMBERLY, TEXAS — Devil's Backbone Chili Cookoff, this'll be their first one, but should be lots of fun! Located at Riley's Backbone Place, 14 miles west of San Marcos, Texas on Highway 32, they'll have a band and Tex Schofield will emcee the events throughout the day. Overnight camping will be available for a limited number of rv's but no hookups are available. This C.A.S.I. cookoff benefits the Wimberly Fire/EMS Department and Canyon Lake EMS Service. \$15.00 entry fee. Contact Don on Monte Riley at (512) 964-2612 or send entry fee to Star Route 1, Box 21D, Fisher, Texas 78623.

April 7 — BUCHANNANDAM, TEXAS — Firehouse Chili Cookoff. This C.A.S.I. cookoff will be at Black Rock Park at Buchanan Dam. The entry fee of \$15.00 will go to the Fire Dept., and they should win an award for the most unique trophies ... (Firetrucks ... from tiny pocket size to giant "Tonka-type" 4-foot-hook-and-ladder trucks, mounted on a cedar block!) There is a dance Friday night at the Red Barn with music provided by the Statesmen, a country band from the area. Cookoff chairman is Gene Jernigan and you can contact him for more information at (512) 793-2290 and send entry fee to P.O. Box 143, Buchanan Dam, Texas, 78609. Chilihead Carol Risz is helping the firemen with this cookoff and you can call her at (512) 868-4315 after 5 ... (unless she's at a chili cookoff)

April 14 — STEPHENVILLE, TEXAS — 4th Annual O-K Chili Cookoff, at Mingus, Texas (40 miles west of Fort Worth on Highway 20). This one is sponsored by the O.W.L.S. and Silver Keys Social Club of Tarleton State University, so there are bound to be lots of pretty girls around! There's to be a head cooks meeting at 10:00 a.m. Saturday the 14th, and the entry fee is \$10.00. For more information, contact Joan Turner at Rt. 3, Box 98-E, Stephenville, Texas 76401 or Kevin Roberts, Rt. 1 Box 47, Stephenville, Texas 76401. You can call Kevin at (817) 968-5133. This will be a C.A.S.I. event.

April 14 — ARLINGTON, TEXAS — The 4th Annual North Texas Knights of Columbus Chili Cookoff. C.A.S.I. rules and all the trimmings. Write to Ben DePuew for details at 1117 Dickens Center, Arlington, Texas 76015.

April 14 — HOUSTON, TEXAS — The 13th Annual Houston Pod Chili Cookoff. This year they are going all the way! The cookoff will be at the Westchase Hilton Hotel and Tower and they are limiting it to 100 cooks, so contact Rosanne Savoy at 6200 W. Bellfort #238, Houston, Texas 77035, or call after 5 at (713) 772-8357. NOW! (C.A.S.I. rules.)

April 27-28 — LITTLE ROCK, ARKANSAS — The Arkansas State Chili Cookoff ... and the 8th annual, at that! This cookoff will be a C.A.S.I. State Championship and the top 3 winners from Arkansas will go directly to the C.A.S.I. Terlingua Chili Championship. Entry deadline for this one will be April 20, folks, so no dilly-dallying! Entry fee is \$20.00/team which includes a whole bunch of neat stuff in your "goody bag" as well as tickets to the dance and beer tickets. There is a dance on Friday night and these folks know how to treat chilicooks. The cookoff will be held at Rick's Armory and the host hotel will be La Quinta Motor Inn on Fair Park at I-630. You are asked to make reservations directly with the hotel. For more information, contact Mike Gallagher, (501) 224-6764 after 5 p.m. or C.J. Wilson at (501) 664-3576 or (501) 378-2390.

April 28 — WILCOX, ARIZONA — 1st Annual Arizona State Chili Championship. Friday and Saturday night dances — Kent Finlay Band. Overnight camping available. We'll have more details next month, but if you can't wait, call Nick Cleckler, (602) 384-4920 or (602) 384-2089 and he'll fill you in! C.A.S.I. rules; goodie bags, the works!

April 28 — SPICEWOOD, TEXAS — 6th Annual P.P.O.A. Chili Cookoff on FM 2322, 3½ miles off Hwy 71 west of Austin. Call for RV arrangements. C.A.S.I. rules. Limit 50. Malcolm Fox, emcee. \$10.00 fee to P.P.O.A., c/o Gilbert Johnson, Route 1, Box 145N, Spicewood, Texas 78669, (512) 264-1042; or Lynn Hejtmancik, (512) 264-1457.

April 29 — NEW BERLIN, TEXAS — 6th Annual Volunteer Fire Department Chili cookoff, will be held on FM 775, 30 miles east of San Antonio. C.A.S.I. rules will be followed and \$10.50 entry fee will get you a prime site for this good old-fashioned chili cookoff! Contact Arthur Borefield at Rt. 4, Box 140-F, Seguin, Texas 78155 or call Arthur at (512) 379-8048.

May 5 — DENTON, TEXAS — Sounds like a good 'un. Called the 2nd Annual Spring Chili Fling and they are holding it at the Denton County Fairgrounds. C.A.S.I. rules, goodie bags for the first 75 cooks, and much more! All this for only \$15.00, payable to the Denton Festival Foundation, P.O. Drawer P, Denton, Texas 76201. For all the details, call Liz Taylor at (817) 382-9693. (Remember you got Liz Taylor's phone number from CHILI MONTHLY!!!)

May 5 — MARBLE FALLS, TEXAS — The 13th Annual Howdy Roo Chili Cookoff will be another memorable one! Clyde Griffin has all the details, and you can contact him at 1101 Arbor Ln., Marble Falls, Texas 78654. This is one of the "old time chili-reunions" when folks from years back all gather at the Marble Falls park and reminisce and remember all those chili stories that they forgot they forgot!

May 12 — AUSTIN, TEXAS — State of Texas Pod Second Annual C.A.S.I. cookoff. Entry fee \$15.00. Details will follow.

May 12 — ARLINGTON, TEXAS — 5th Annual Top of Texas Pod Cookoff. Always a fun one with proceeds going to the Littlest Angels Home. This year, Sheplers Western Wear is providing their parking lot for the festivities, located at Highway 80 and Highway 360 in Arlington. Entry fee is \$15.00. Contact Gerald Terry for more information ... he's the new Great Pepper of TOT ... and his address is 2145 Stradivarius, Carrollton, Texas 75007 or you can call him at night at (214) 493-6191. If he's not around, the new TOT secretary might answer the phone and Sherry Terry should know everything about the cookoff! There'll be a Friday night cook's dinner, a Bloody Mary heart starter Saturday morning, a band to dance to, and all the trimmings!

May 12 — HOUSTON, TEXAS — The Spring Branch Optimists 1st Annual Chili Cookoff will be on the Katy Freeway and the Wilcrest Exit next to the Petro Bank, and will be run by C.A.S.I. rules, with Kasey Kirby heading it up! (Contact Kasey for more information at the address listed under April 14 Houston listing, above.) \$15.00 entry fee. If you're optimistic "about your chili, this one is a MUST!

May 19 — NORDHEIM, TEXAS — Third Annual C.A.S.I. Nordheim Shooting Club May Fest Chili Cookoff. Head Cooks meeting 11:00 a.m. Turn in time 3:00 p.m. Games will be provided by the VASA C.A.S.I. group. Friday May 18, 7:30 p.m. Spaghetti cookoff and party for the chili cooks and softball players. The softball players will bring the spaghetti, and the chili cooks will bring the sauce. Free overnight camping, unfortunately no hook-ups. Entry fee, \$10.50, plus one quart of chili to be auctioned off for the benefit of the Nordheim Vol. Fire Dept. Prizes will be useful gifts, no trophies. The other events include a dance, bar-b-que and softball tournament. For information call or write to Carlton A. Bolting, Rt. 2, Box 26, Yorktown, TX 78164, (512) 564-3479.

May 19 — SHREVEPORT, LOUISIANA — The Louisiana State Championship. This one is put on by the La Casi Louisianne Pod, and naturally will be run under C.A.S.I. rules ... Darrell Folse promises more information as soon as he gets it, but for now, just mark it down in your chili calendar as a biggie!

May 19 — DALLAS, TEXAS — 5th Annual Top Of Texas Pod Cookoff. Always a fun one, with proceeds going to the Littlest Angels Home. Contact Gerald Terry, new Great Pepper of TOT for more details, or look for the scoop in next month's CHILI MONTHLY. Gerald's address is 2145 Stradivarius, Carrollton, Texas 75007 or call him at nights at (214) 492-6191. If he's not around, the new TOT secretary might answer the phone and Sherry should know everything about the cookoff!

May 25-29 — GUADALAJARA, JALISCO, MEXICO — Mexico Grande National Chili Championship, Top three winners go directly to C.A.S.I. Terlingua Chili Championship at Glen Pepper's Villa de la Mina in November. Land cost includes 5 days and 4 nights at the El Tapatio Resort Hotel and Racquet Club, continental breakfasts, lavish cocktail party and buffet, mariache bands, cock fights and the Ballet Folklorico and is \$160.00 per person, double occupancy. A room deposit is required, payable to Nancy Becker, by NO LATER THAN MAY 1, 1984. The airfare should be booked through Seguin Travel Agency (Mickey Roth). Contact Nancy Becker at (713) 580-2322 or (713) 583-5833 for more information about Mexico Grande.

May 26 — MERIDIAN, MISSISSIPPI — Jimmie Rogers Festival and Chili Cookoff — What better place for a chili cookoff than the birthplace of the Father of Country Music. This cookoff will wrap up a big event that starts the week before. There will be a host of super country stars, and lots of country music to cook your chili by! This is the 2nd Annual C.A.S.I. Mississippi Open Championship Chili Cookoff, which will be operating under C.A.S.I. rules and should be one of the most entertaining chili cookoffs this side of Chilympiad! For all the information, contact Marsha Landry at 3412 69th Ave., Meridian, Mississippi 39301.

May 29 — KIRBY, TEXAS — Dr. Feelgood is running his 9th Annual Kirby Lions/Custom Rustic Trophies chili cookoff at Kirby, Texas (which is really San Antonio, but has its own postoffice). They'll be firin' up the chili pots out at the Kirby City Park again this year, and all indications say this'll be another great Dr. Feelgood production! Call him at (512) 661-5632 for more information about the Kirby Lions Club/Rustic Trophy Cookoff.

June 2 — OKLAHOMA CITY, OKLAHOMA — C.A.S.I. Oklahoma State Championship chili cookoff, this year will be in Oklahoma City and will be run by that HOOCH Pod bunch. They have a real deal for this one! There's only a \$15.00 entry fee, and the highest placing Oklahoma resident will receive not only a shiney trophy and all the trimmin's, but \$250.00 expense money to help pay for the trip to the C.A.S.I. Terlingua Chili Championship next November at Villa de la Mina, Terlingua, Texas. (That should just about cover the beer for the trip down, right?) All points will be awarded on the regular basis in accordance with the C.A.S.I. rules. For all the details, call PHIL (Not Mike) HAMILTON, (405) 949-2850 or write to him at 2925 NW 15th St., Oklahoma City, Oklahoma 73107.

June 2 — SPICEWOOD, TEXAS — 2nd Annual Great American Chili & Show-Off at Krause Springs, Texas — 35 miles West of Austin on Hwy 71. C.A.S.I. RULES. Entry fee \$5.00 if postmarked before 5/1/84. \$1.00/head for everyone at the gate. Overnight camping available for \$5.00/couple. Hookups available, but Mr. Krause'll charge a little extra. For more information, or entries, write to Becky "Buzzy Off" Fox, 5530 Burnet Rd., Austin, Tx, or call (512) 453-7987 or (512) 327-1111.
July 14 — SEGUIN, TEXAS — Annual Classic Chili Cookoff. \$15.00 entry fee. Details to be announced. Contact Pat Irvine, 208 Galvin St., Seguin, Texas, for more information.

Your cookoff must be listed at least 30 days prior to the cookoff to qualify for C.A.S.I. sanctioning. Send information to CHILI MONTHLY, P.O. BOX 189, Martindale, Texas 78655 or call (512) 357-6237 and we'll list it at no charge!


KENT FINLAY BAND looking for work ... Have played in beer joints, blue jeans, high school gyms, and dance hauls. Also Llano. Appeared at Mud Dauber Fest in Luckenbach, a goat roping in Balmorhea, at family reunion in Fife, on flat bed truck in downtown Kyle. Appeared drunk at Terlingua Chili Cookoff. Almost booked by Brewster County Sheriff's Department. Booked any time we want to be at Cheatham Street Warehouse in San Marcos, Texas. Can haul hay if you don't need music.
 (512) 357-6237

You can't know too much about chili. In addition to CHILI MONTHLY we suggest that you subscribe to:

ICS QUARTERLY JOURNAL (Ed. Jim West, P.O. Box 2966, Newport Beach, Ca.). The International Chili Society sends this publication to ICS members to keep them up to date on chili happenings around the world. Contact ICS for more information about this tabloid which covers ICS cook-offs from England to Australia.

GOAP GAP GAZETTE (Ed. Joanne Horton, 5110 Bayard Ln., Houston, Texas 77006). The GGG is a monthly (except January) newspaper, developed to help spread the news of upcoming cook-offs. The motto of this irreplaceable tabloid is "Nothing serious is included in its columns. We hope."

HOWDY-ROO XIII
Chili Cook-Off
Saturday, May 5, 1984
 City Park • Marble Falls, Texas
STREET DANCE - Friday Night!!
 Downtown • Live Band
 FREE to Chili Teams
 (limit 6 free tickets per team)
CASI RULES
 Limit 100 Teams
 PLEASE NOTE: We have 60 spaces. Your cooperation to "double-up" will allow us to accommodate more teams. Camping area for non-cooks.



CHILI



*\$15.00 check payable to HOWDY-ROO
 PHONE: 512/693-4595

MAIL TO: Clyde Griffin
 1101 Arbor Lane
 Marble Falls, Texas 78654

XEROX COPIES OKAY

Name of Chili Team _____
 Head Cook _____
 Address _____
 City _____ State _____ Zip _____
 Phone _____
 Team Members _____

YES, I will "double-up" with: _____
 Entering Showmanship? Yes No
 Check for R.V. Type _____ Length _____
 Sorry, no hook-ups available.

"Hangin' Judge" Isaac C. Parker Memorial Chili Cook-off
March 30th & 31st
Ft. Smith, Ark.
 sponsored by
KHBS-TV  & 

Benefitting the March of Dimes

Mr. and Mrs. Border Buns Contest Bicycle Beer-Chug Race CASI Rules
 Miss Chili Pepper Contest Overnight Camping (no hook-ups) Showmanship

Entry Fee \$15

Make checks payable to March of Dimes. Mail to: Hangin' Judge Cook-off, 1209 N. "B" Suite 100, Ft. Smith, AR 72901. For details call (501) 782-5431.

Head Cook _____
 Chili Name _____ No. on team _____
 Address & Phone _____
 City _____ State _____ Zip _____
 Do you wish to be a judge? yes _____ no _____ Booth size 10 X 10 _____ 10 X 20 _____

LEGALIZE CHILI!

Whereas chili is an indigenous American cuisine that was created, refined and approaches perfection only in the United States;

Whereas chili enjoys a universal popularity throughout the width and breadth of this great land that is unequalled by other American foods;

Whereas chili is a succulent, distinctive blending of meats, vegetables, and spices that has economically nourished countless millions of Americans since its historic inception in the 19th century;

Whereas chili's composition encompasses the best ingredients and hospitable traditions of the varied cultures that have been blended in the American melting pot experience;

Whereas chili's acclaim transcends America's regional and ethnic culinary favorites;

Whereas chili is a truly egalitarian cuisine whose vast popularity prevails with American people of every economic and social strata, unifying gastronomes and those with more proletarian palates as its devotees;

Whereas chili embraces the highly individualistic traits of America's heritage through its infinite varieties, highly personalized blending of ingredients and many adaptive uses;

Whereas the state of the art of chili preparation has been significantly advanced in recent years through the phenomenal growth of a stimulus for culinary excellence known as chili cook-offs, which are unique, convivial festivals held in every State of the Union that often raise many thousands of dollars for deserving charities as an ancillary benefit;

Whereas chili is a definitive food whose hearty, committed character embodies the robust and indomitable American spirit;

Whereas in view of the foregoing facts and of precedent whereby other appropriate national symbols of history, culture and patriotism, such as the bald eagle, the Star Spangled Banner anthem, and the stars and stripes flag have been declared official representatives of Americana; Now therefore be it

Resolved by the Senate and House of Representatives of the United States of America in Congress assembled, that chili be designated as the official food of this Great Nation and that the President is authorized and requested to issue a proclamation calling upon the people of the United States to commemorate this designation with appropriate celebration throughout our land.

Author: Louis V. Priebe

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

Chili Monthly asks that all patriotic chiliheads, chili lovers and their ilk do their part to help to make chili the national food. Without the support of chiliheads, this designation could take years in Washington. So, get on the ball, folks! Contact your President, Senators, Congressmen, Governor, and Justice of the Peace. Make them take a stand on this issue ... the right stand. Let us all help to make chili the national food!

For more information, contact **CHILI MONTHLY** or Lou Priebe at CHILI-USA, 1919 Pennsylvania Ave. NW, Suite 300, Washington, DC 20006.



Know the Success Family? The father of Success is Work; the mother of Success is Ambition; the oldest son is Common Sense; some of the other boys are Perseverance, Honesty, Thoroughness, Foresight, Enthusiasm, and Cooperation.

The oldest daughter is Character; some of her sisters are Cheerfulness, Loyalty, Courtesy, Care, Economy, Sincerity, and Harmony.

The baby is Opportunity. Get well acquainted with the "old man" and you will be able to get along pretty well with all the rest of the family.

TEXAS HATTERS

5003 Overpass
Buda, Texas 78610
(512) 295-HATS (Buda)
(512) 441-HATS (Austin)



5th Annual Silver Spurs' Chili Cookoff

March 31, 1984
Auditorium Shores,
Austin, Texas

C.A.S.I. Rules, C.A.S.I. Points cookoff
Chili & showmanship awards
special concert by

Bellamy Brothers
\$15.00 entry fee

Make checks payable to Silver Spurs.
Mail to Silver Spurs, c/o Scott Smith,
3803-B Knollwood, Austin, Texas 78731.

For additional information call 345-3800
or 346-7927.

CEDAR CREEK CLIPPINGS

Me and Mama spend Wed. of this week in Luckenbach standin' by the flag pole wavin' at airplanes. You know not many folks do that anymore.

While at the Luckenbach post office-beer joint Mr. Wurst-bottom postmaster gave us a brief history of Luckenbach. "It was started a long time ago," he said. I said that it was very good and Mama said that it was very brief.

Miguel Schultz (pure Indian) said the first citizens of Luckenbach were his cousin Indians, 'bout the time Custer was off somewhere havin' an all nite stand. And that the present Principality of Luckenbach was nearly a part of the United States but when the Washington politicians and statesmen came down to look over the proposed annexation they threw a whale of a stag party with girls. In the commotion they all signed what they thought was a deer hunting lease and freed us.

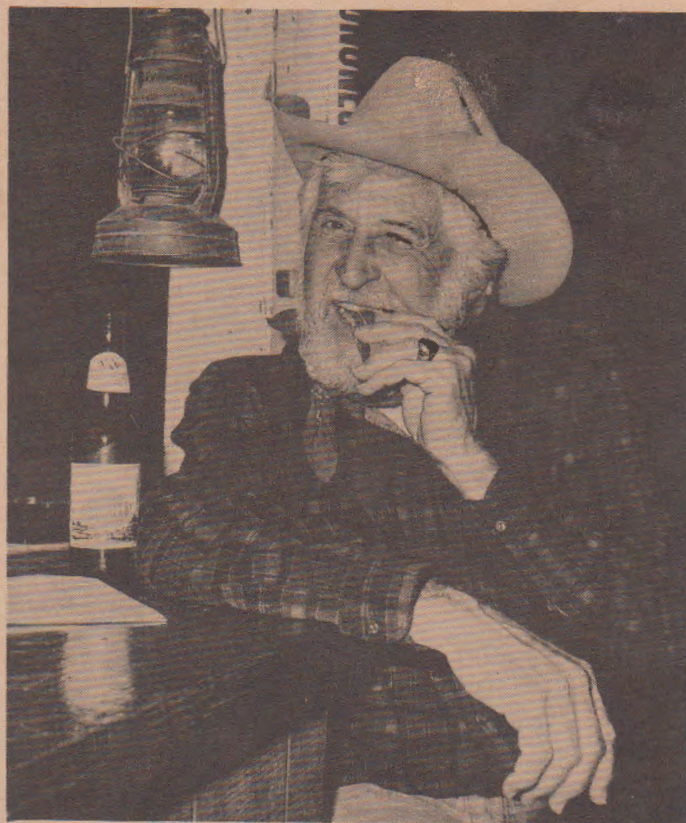
John Lyles, a way off lawyer is now trying to get Luckenbach in the United Nations as a thieftom, or somethin' like that.

The closest we ever got to bein' captured was when Santa Anna came a marchin' through the woods and the wheel came off of his wagon at the Alamo.

Ain't we lucky!

Remember: Fight something today. *Peter Cedarstacker
Writer*

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CHILI A LA MEXICO

Guadalajara 1984 is shaping up to be the most exciting year so far! For the ninth year, Nancy Becker of Houston will head up a group of chili cooks from around the country to meet in Guadalajara, Jalisco, Mexico to compete in the 9th Annual MEXICO GRANDE NATIONAL CHILI CHAMPIONSHIP at El Tapatio Resort Hotel and Racquet Club.

Participants, guests and chili aficionados will arrive on Friday, May 25th in groups originating in Houston, Dallas, and San Antonio. Others will fly in from other states and Canada. For the next few days, they will be wined, dined and entertained in the typical "style grande" known only to past participants at the Mexico Grande. Cocktail buffets, breakfast in bed, fiestas, mariachis, fireworks, and a bullfight with daring matadors recruited from the cooks themselves will fill every waking moment. Guadalajara! El Tapatio! Mexico Grande 1984! A beautiful weekend and an unforgettable experience! Let's share it together!

Dates this year are May 25th-29th. **LAND COST** (includes accommodations for 5 days and 4 nights, continental breakfasts, lavish cocktail buffet, Bloody Mary Party, Mexican Fiesta featuring a dinner buffet, bullfight, mariachi bands, cock fights and the Ballet Folklorico) is \$160 per person, double occupancy. Entry fee for the cookoff is \$15.00 per team. **AIRFARE** varies from city to city. All airfare should be ticketed through Seguin Travel Agency (Mickey Roth) at Texas WATS No. 1-800-292-1018. Seats have been blocked out of Dallas, Houston, and San Antonio. Out of state participants should call (AC 512) 379-8420.

Mexico Grande 1984 Registration Form

NAME _____

ADDRESS _____ CITY _____

TELEPHONE NUMBERS HOME _____ WORK _____

(If it is necessary to call you, all calls will be made "collect.")

LAND PRICE of \$160 per person is based on double occupancy. _____ I prefer a single room. (Add \$50 for single supplement.)

DEPOSIT of \$50 per person must accompany registration. The entire balance will be collected in Guadalajara upon arrival and may be charged on American Express, Visa, Master Card or Diner's Club.

AIRLINE Reservations from various points should be made through Seguin Travel, Seguin, Texas. Call Texas WATS No.: 1-800-292-1018. Out of state call: (A.C. 512) 379-8420. Ask for Mickey Roth. Rates are being established at the time of printing but should be available by February 1. Seguin Travel has blocked LIMITED space on flights departing from Houston, Dallas and San Antonio. Make your reservations EARLY!!!

REGISTRATION DEADLINE IS MAY 1, 1984.

Mail registration to: Nancy Becker; 14655 Champion Forest Dr., No. 1104; Houston, Texas 77069; Telephone (713) 580-2322 or 583-5833.

THERE'S NO SUCH THING AS CANNED CHILI.



No self-respecting chili lover would be caught with a can-opener in his hand. For he knows that the true authentic taste of Texas chili is homemade. The true hearty taste that comes from cooking it yourself . . . like with Wick Fowler's® famous 2-Alarm® Chili Ingredients. Just add fresh meat and tomato sauce.

Pre-measured by us and prepared by you to guarantee a homemade chili taste you just can't get from a can.

